

Made to Share

AHI TACOS*

Tuna Tartare, Avocado, Spicy Citrus Aioli
15

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey
Mustard 13

DEVILED EGGS

Truffle Chive Vinaigrette 8

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing
14

JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 16

JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli
19

Salad & Soup

KALE & BRUSSELS SPROUT

Roasted Almonds, Dried Cranberries,
Orange Segments, Shaved Manchego,
Creole Mustard Vinaigrette 12

Add Chicken 6

Add Salmon* 9

Add Shrimp 12

THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut
Bacon, Garlic Croutons, Vinaigrette 8

ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles,
Tomatoes, Blue Cheese Dressing 8

STEAKHOUSE SALAD*

Sliced Prime Steak, Deviled Egg, Avocado,
Cherry Tomatoes, Hickory-Smoked
Bacon, Parmesan, Blue Cheese, Lemon
Horseradish Dressing 23

SWEET CORN BISQUE

Tortilla Strips, Crema Drizzle 7

Knife & Fork

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Hand Mashed Russet
Potatoes 25

GRILLE PRIME CHEESEBURGER*

Double-Stacked USDA Prime Beef
Patties, American Cheese, Lettuce,
Red Onion, Sloppy Sauce, Tomato, Pickle
14

Add Butcher-Cut Bacon 2

PRIME BEEF SHORT RIB STROGANOFF

Pappardelle Egg Noodles, Sour Cream,
Crispy Onions 29

SEASONAL MARKET CATCH*

Fresh Seafood, Seasonal Preparation. Ask

Your Server for Details

LEMON DILL SALMON*

Roasted Asparagus, Lemon Dill Aioli 30

CAULIFLOWER STEAK

Roasted Cauliflower, Golden Raisin
Agrodolce, Black Garlic Aioli,
Sweet Potato Frites 21

45 DAY DRY-AGED STRIP*

16 oz 55

STEAMED TWIN LOBSTER TAILS

With Garlic Butter 47

USDA PRIME TOP SIRLOIN*

6 oz 24

10 oz 29

FILET MIGNON*

8 oz 38

USDA PRIME RIBEYE*

16 oz 45

NEW YORK STRIP*

12 oz 36

TRUFFLED MAC & CHEESE

9

HAND-MASHED RUSSET POTATOES

7

POM FRITES

7

ROASTED WILD MUSHROOMS

Basil, Roasted Garlic 9

SAUTEED ASPARAGUS

9

CRISPY BRUSSELS SPROUTS

Bacon Lardons, Lemon Butter 8

PEANUT BUTTER CHOCOLATE PIE

Peanut Butter Mousse, Graham Cracker
Crust,
Callebaut Fudge Sauce 9

COCONUT CREAM PIE

White Chocolate Shavings 10.50

MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Raspberry Sauce
9.50

CARAMAL POT DE CREME

Maldon Salted Caramel, Butterscotch,

Features

Del Frisco's Grille Signature Steaks

Sides

Desserts

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.